

# MOTEL MORRIS



EXECUTIVE CHEF  
BILL McDANIEL

## TODAY'S DAILY

### MONDAY

lobster pot pie 29

### TUESDAY

chicken thigh paprikash 25

### WEDNESDAY

baby back ribs 27

### THURSDAY

meatloaf and mash 25

### FRIDAY

fish and chips 27

### SATURDAY

butter milk fried chicken 25

### SUNDAY

homemade chili mac and cheese 24

## FOR THE TABLE AND SIDES

Simple Roasted 9 <sup>GF</sup>  
Sweet Potato  
greek yogurt, e.v.o. sea salt

Pimento Cheese 8 <sup>GF</sup>  
Deviled Eggs  
pickled chilis

Motel Mixed Greens 12 <sup>GF</sup>  
butter lettuce, frisée, radicchio,  
toasted garlic, lemon citronette

Wild Mushroom 12  
and Fontina Gratin  
grilled country bread

Malt Vinegar 9  
Dusted Fries

Sautéed Escarole 8 <sup>GF</sup>  
garlic, chili flake

## STARTERS

Tuna Tartare 17 \*\*\*  
pickled daikon, black sesame, wakame ponzu salad

Chilled Iceberg Wedge 13 <sup>GF</sup>  
green goddess, cherry tomatoes, bacon,  
radish, chives, hard egg  
lobster +13

Roasted Butternut and Arugula Salad 14 <sup>GF</sup>  
curried chickpeas, candied pecans, tahini,  
pomegranate molasses

Massaman Curry Mussels 14  
cilantro, scallions, peanuts, grilled bread

Grilled Little Gem Lettuce 14 <sup>GF</sup>  
haloumi cheese, pickled vegetables,  
lemon tahini, za'atar

Crispy Fried Oysters 16  
celeriac slaw, horseradish bacon butter

Sweet Chili Charred Octopus 16  
chinese sausage, fingerlings, scallions,  
white bean purée, preserved lemon



## ENTRÉES

Grilled Brook Trout 25 <sup>GF</sup>  
brussels, pepitas, smoked paprika,  
brown butter pumpkin purée

Spicy Peanut Soba Noodles 19  
crispy tofu, sautéed bok choy, sesame,  
chili threads  
shrimp +10

Grilled Marinated Skirt Steak 29  
gruyère fondue, bitter greens, bacon,  
shiitakes, granny smith

Pan Roasted Salmon 27  
bok choy, sugar snaps, baby vegetables,  
ponzu vinaigrette

Oven Roasted Chicken 25 <sup>GF</sup>  
sicilian escarole, caramelized cauliflower,  
chickpeas, pepperoncini vinaigrette

Seared Tuna Au Poivre 29 <sup>GF</sup>  
parsnip purée, lobster vinaigrette,  
shaved fennel salad

Chicken Fried Buttermilk Pork Chop 26  
wilted kale, radicchio, gigantes, feta, dates,  
pumpkin seed pesto

## DRINK OF THE MONTH

good for what  
ails you  
vodka, lime, ginger

14

## COCKTAILS

CAN'T HELP FALLIN' 14  
cardamaro, allspice,  
maple, prosecco

KITTY O'SHEAS II 14  
malty gin, lemon, tonic, rosemary

RUBY SLIPPER 14  
hibiscus infused vodka,  
marie-framboise, lemon, mint

GAME CHANGER 15  
cognac park vs, dolin rouge,  
cocchi di torino bitters

WHEN DOVES CRY 15  
pueblo viejo reposado, kas honey,  
grapefruit, lime

THE NO-TELL 15  
del maguey vida mezcal,  
passionfruit, green tea, lemon

THE HANKY PANKY 15  
woody creek gin, dolin rouge,  
averna, sage

BIG RED 16  
cinnamon infused bourbon,  
mandarin napoleon, bruto  
americano

GOOD AS GOLD 14  
bourbon, ginger, lemon

THE BIG EASY 16  
rough rider rye, argala pastis,  
el guapo bitters

## ON TAP

PROSECCO 13  
refreshing, apple, floral

SPARKLING ROSÉ 13  
bright, lively, floral

DRY HOPPED CIDER 8  
scar of the sea,  
california, 8%

PORTER 8  
polygon, KCBC  
brooklyn, 5.7%

BROWN ALE 8  
the whale, community  
beer works, buffalo, 5.9%

IPA 8  
waves, mikkeller,  
san diego, 7.3%

PILSNER 8  
vertical lines, finback  
brewery, queens, 5.4%

DOUBLE IPA 9  
hop tang, interboro/J. Wakefield,  
brooklyn, 8%

\*\*\* consuming raw or undercooked meats,  
poultry, seafood, shellfish, eggs or unpasteurized  
milk may increase your risk of foodborne illness.  
please inform your server if you have any food  
allergies or special dietary restrictions.

contains shellfish. <sup>GF</sup> gluten free.